



ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas

APPELLATION CONTRÔLÉE

LES CHAILLES

Its name was given for the 2003 vintage; before then, this wine had no specific name, it was simply our “generic” wine. Made with a blend of grapes from several named-localities, it is a starting point from which to discover the domain and the Syrah grape variety grown in Cornas. To reach a stage of plenitude, Les Chailles will require less years of ageing than our other Cornas wines.

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

Syrah vines aged forty years. At the foot of granite slopes in Cornas, with soils more fertile here than in higher areas, bestowing the vine with vitality and producing slightly higher yields. Proximity to the limestone mountain range named Arlettes to the north explains the presence of siliceous concretions specific to the Trias area, called *chailles*.

2019 VINTAGE

For the third year in a row, it was a hot and dry season, but less early than the two before. The hydric deficit and heats that blocked the maturities on some sensitive plots, have been compensated by two beautiful rains at the end of the season. Light powdery mildew pressure on all the vineyard.

It should be noted that the historical terroir of Saint-Péray (old Marsanne vines on clay-limestone soils) shows excellent capabilities in heatwave conditions.

The quality of harvest was very good at the end, normal quantities, and very beautiful juices after the winemaking.

OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine since the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually.
- The majority of grapes De-stemmed.
- Fermentation with natural yeasts and maceration for several weeks in stainless steel vats, with cap-punching and pumping-over done twice a day.
- Maturation in 228-litre barrels for 18 months; no new wood.
- Amount of sulphite reduced: a total of 46 mg/l of SO₂ (100 mg/l authorised in organic winemaking).
- Production: 15 435 bottles / 202 magnums.
- Ageing potential: 10 years.



COMMENTS

2019 Vintage: “This inky hued effort offers textbook Voge aromas and flavors of red and blue fruits, violets, iron, and peppered game. Medium to full-bodied, textured, and nicely structured, it can be enjoyed today but will benefit from just a handful of years in the cellar and have 15 to 20 years of overall longevity”

Jeb Dunnuck (16/02/2022) : **93/100**

APPELLATION CORNAS

100 % SYRAH

TERRITORY

The appellation: 160 ha.
This wine's plots: 3,2 ha.

POSITION

At the bottom of slopes of the localities named *Combe, Les Saveaux, Cayret, Les Mazards, Chaillot and Chapuzes* + the youngest vines of lieu-dit *Saint-Pierre*

AVAILABLE VINTAGE

2019

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